

edwins too

Amuse-Bouche

Braised Beluga Lentil Soup chive oil

Soter Vineyards, "Planet Oregon" Pinot Noir, Willamette, OR 2018

Grilled Broccolini

truffle ponzu, sesame seed

Morgan, Highlands Chardonnay, Santa Lucia Highlands, CA 2017

Squash Risotto

spiced pepitas, chives

La Font du Vent, "Les Promesses" Côtes du Rhône Blanc, Rhone, FR 2018

Crispy Brussels Sprouts

candied walnut, pomegranate, balsamic reduction

Black Cottage, "Earth Series" Sauvignon Blanc, Marlborough, NZ 2020

Trenne Pasta

tomato, garlic, broccolini, fresh oregano, white wine

Castello Sonnino, Chianti Montespertoli, Tuscany, IT 2018

Pomegranate & Orange Sorbet

corn syrup tuile

Marenco, Brachetto d'Acqui Pineto, Piedmont, IT 2019

Layered Puff Pastry Cake

roasted apple

La Fleur Renaissance, Sauternes, Bordeaux, FR 2016

Mignardises

Vegan Seven Course Tasting Menu - \$85

Optional Seven Course Vegan Wine Flight - Additional \$75

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Amuse-Bouche

Grilled Broccolini

truffle ponzu, sesame seed

Morgan, Highlands Chardonnay, Santa Lucia Highlands, CA 2017

Squash Risotto

spiced pepitas, chives

La Font du Vent, "Les Promesses" Côtes du Rhône Blanc, Rhone, FR 2018

Crispy Brussels Sprouts

candied walnut, pomegranate, balsamic reduction

Black Cottage, "Earth Series" Sauvignon Blanc, Marlborough, NZ 2020

Trenne Pasta

tomato, garlic, broccolini, fresh oregano, white wine

Castello Sonnino, Chianti Montespertoli, Tuscany, IT 2018

Layered Puff Pastry Cake

roasted apple

La Fleur Renaissance, Sauternes, Bordeaux, FR 2016

Mignardises

Vegan Five Course Tasting Menu - \$65

Optional Five Course Vegan Wine Flight - Additional \$55

edwins too

Amuse-Bouche

Squash Risotto

spiced pepitas, chives

La Font du Vent, "Les Promesses" Côtes du Rhône Blanc, Rhone, FR 2018

Trenne Pasta

tomato, garlic, broccolini, fresh oregano, white wine

Castello Sonnino, Chianti Montespertoli, Tuscany, IT 2018

Layered Puff Pastry Cake

roasted apple

La Fleur Renaissance, Sauternes, Bordeaux, FR 2016

Mignardises

Vegan Three Course Tasting Menu - \$45

Optional Three Course Vegan Wine Flight - Additional \$35